

MARTINS CHEESE MACARONI BAKE



By Food lovers recipes

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1 packet macaroni cooked

In little oil fry

1 kg lean mince till brown

Then put in

1 diced carrot

2 diced potato

1 large onion

1 celery stick

Fry all till tender

Add 2 cans diced tomatoes

Mix well

Put in baking dishes

Make cheese sauce

Use butter, flour, milk, salt and pepper

Pour cheese sauce over the mix in the oven dish, put more grated cheese over. Never enough cheese.

Bake in oven 180°C for 30 min till golden brown.

Recipe and photo: Martin van Vuuren